Pancakes

04-02-2012 by Harry Zirkelbach

Lund's pancake house became a household name for our bachelor group. John Lund was a Swede and he and his family operated the Lund Pancake House, 18th and Glenarm Streets in Denver's glorious growth days following WWII.

The Menu was simple, pancakes, dollar or regular size, plain optional bacon or ham, and syrup, Lingonberry or maple. Tables sat four or less, no bundling of tables for more than four. For much of each morning and lunch, there was a waiting list, but the prompt service, simple menu, turned over a table in 45 minutes or less.

Want a leisurely meal,? Avoid Lund's for lunch or breakfast.

Mr Lund was an entertaining conversationalist, loved recalling the Sweden he had left.

Busy times Mr Lund ran the kitchen alone. Before opening he had prepared the batter for his cakes, bacon and ham, syrups. Batter was poured from a large metal container, with a small lever. One click ejected the precise amount for his dollar pancakes,

twelve for a dollar; multiple clicks, the regular size cakes, three for a dollar.

Mr Lund seemed to wave the batter container over the flat skillet, triggering the spillage evenly. In the blink of an eye, the skillet was full of equal portions of cooking cakes. Then he'd add the meat ordered. His bacon was always crisp (covered by a board to keep each piece flat), or ham, small pieces fringed in a mix of sweet/flavor.

He kept the syrup and boysenberry mix at a temperature just above warm.

Before anyone heard of Fast Food, Mr Lund served it, just in pancakes.

The Restaurant was small. Employees few. Frictionless teamwork produced a hot meal, inexpensively, and while the service was terrific, none felt rushed as they enjoyed Lund's hospitality.

Mr Lund had brought paintings from Sweden. These covered most wall space. Each was a village scene of yore, no bright colors. Then each was framed with wood that extended well away from the picture. Inside that frame was a sheet of glass protecting the painting. To assure protection, that frame was mounted in a slightly larger frame, and again that frame, protecting from the earlier frame was covered by another sheet of glass. His Sweden was thus double protected from any gross element.

We were told by Mr Lund, this was a Swedish tradition. That made sense to the Lund family, if not to his customer.

Still it was the pancakes that brought our gathering back for years, the food ever tasteful, promptly served, the paintings free of any hint of grease from the food, soil from anywhere.

Mr Lund's son gradually took control, married one of the waitresses, and when the lease was lost due to the downtown boom which gobbled all the small lots, the Restaurant closed. Lund's son marketed the pancake mix through high quality grocery chains,

as LUNDS'

SWEDISH MIX, small

Individually, with
we former
continued
to purchase this
remembrance of
Sweden for
decade.
We thought the
understood.



portions.

PANCAKE

families now, bachelors

Mr Lund's another

kids

Epilogue Lund's Pancake mix disappeared from the local Supermarket years ago.

Today, it is available on the Internet., without the romance.